

SPRING **ST.** EVENTS

# PRIVATE DINING

*Lunch or Dinner*



TEA ROOM • CHEESE CELLAR • SIGLO • MELBOURNE SUPPER CLUB • RECOLETA



## ICONIC MELBOURNE VENUES

Whether you are planning a corporate dinner, a personal celebration, a presentation or a networking event, our iconic Melbourne venues, offer distinctly versatile experiences.

These versatile spaces cater to all types of events, allowing for a variety of room configurations, including theatre style, board room, stand up cocktail events and intimate dining.



FOR FURTHER INFORMATION PLEASE CONTACT

**Jess Lazzaro or Sara Dean**

Phone: 03 9654 0811 · Mobile: 0427 230 166 · Email: [info@springstreetevents.com.au](mailto:info@springstreetevents.com.au)



# LA FAMIGLIA

---



*Sharing good food & wine  
is an essential part of life  
at the European.*””

—————  
This menu is reflective of our passion for these elements, lending itself to celebration and conversation shared between old famiglia and new friendships forged across the dining table.

\$105.00 PER PERSON FOR 3 COURSES (ENTREE, MAIN COURSE WITH SIDES AND CHEESE)

\$95.00 PER PERSON FOR 2 COURSES (ENTREE AND MAIN COURSE WITH SIDES OR MAIN COURSE WITH SIDES AND CHEESE)

## ENTRÉE ~ TO SHARE

Olives  
Oysters, mignonette  
Whipped cod roe, salmon caviar, focaccia  
House salumi, pickles  
Buffalo mozzarella, pickled fennel, herbs



## MAIN COURSE ~ TO SHARE

Butcher's Cut, pepper sauce & mustard  
Grilled salmon, cauliflower, meuniere sauce

## SIDE DISHES ~ SERVED WITH MAIN COURSE

Green leaf & herb salad  
Pomme frites

## CHEESE ~ TO SHARE

A selection of cheese from the Cheese Cellar

*Our menu is served to share and all dishes will be served to the table. We are dedicated to accommodating all dietary requirements.*

*To add something sweet see additional items overleaf.*

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change.*

# LUNCH & DINNER *(Tea Room Only)*

---

## MENUS

\$100.00 per person	SET MENU 2 COURSES – SERVED ALTERNATELY	PLEASE SELECT A MAX OF 2 OPTIONS PER COURSE
\$115.00 per person	SET MENU 3 COURSES – SERVED ALTERNATELY	PLEASE SELECT A MAX OF 2 OPTIONS PER COURSE
\$115.00 per person	A LA CARTE 2 COURSES	CHOICE OF 3 OPTIONS PER COURSE
\$130.00 per person	A LA CARTE 3 COURSES	CHOICE OF 3 OPTIONS PER COURSE

*To add canapés on arrival, side dishes or something sweet, please refer to the ‘Additional Items’ page.*

## ENTRÉE ~ CHOICE OF

Buffalo mozzarella, pickled fennel and herbs  
Wagyu carpaccio, anchovy, rocket  
Cured kingfish, green tomato, apple, sorrel

## MAIN COURSE ~ CHOICE OF

Chicken schnitzel, Italian coleslaw  
Grilled salmon, cauliflower, meuniere sauce  
Steak au poivre



## SIDE DISHES ~ SERVED WITH MAIN COURSE

Green leaf & herb salad  
Pomme frites

## DESSERT ~ CHOICE OF

Tiramisu & amaretti espresso crunch  
Crème renversée  
Chocolate delice, salted caramel

*• Please note: For groups over 30 we offer our La Famiglia or Set Menu options.*

*A la Carte is not available for groups larger than 30.*

*• Please ensure that your menu selections are confirmed 2 weeks prior to your event.*

*All menus are seasonal and may be subject to variation. All prices are GST inclusive and are subject to change.*

# ADDITIONAL ITEMS

---

## SIDE DISHES

*We recommend one side dish per 4 guests.*

Broccoli, almond, chilli	\$17.00
Duck fat roasted potatoes, garlic, rosemary	\$19.50

---

## SOMETHING SWEET

PLEASE SELECT	TO SHARE	PLATED
Chocolate delice, salted caramel	N/A	\$20.00
Tiramisu & amaretti espresso crunch	\$18.00	\$20.00
Crème renversée	N/A	\$20.00
Petit Fours	\$15.00	N/A

---

## OCCASION CAKE

\$9.50 PER PERSON

SERVED WHOLE

*Please select one option from the below.*

- Dark chocolate & raspberry roulade
- Flourless orange cake, citrus butter cream
- Lemon syrup cake, lemon frosting
- Carrot cake, mascarpone frosting, pecan praline
- Chocolate gâteau, hazelnut butter cream

*Our cakes are not styled. We recommend organising coordinated cake flowers through your chosen florist.*

---

BYO cakes	\$7.50 per person
BYO cupcakes/macarons	\$5.00 per person

---

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# ADDITIONAL ITEMS *cont.*

---

## KIDS MENU

PLEASE CHOOSE 2 WEEKS PRIOR TO YOUR EVENT (APPROPRIATE FOR CHILDREN 12 AND UNDER)

2 x Courses (main course & dessert)	\$55.00 PER PERSON
1 x Course (main course)	\$45.00 PER PERSON

---

## MAIN COURSE

PLEASE CHOOSE 1 DISH 2 WEEKS PRIOR TO YOUR EVENT

- Fish & chips
  - Spaghetti & meatballs
  - Chicken schnitzel & chips
- 



## DESSERT

A selection of gelato & sorbet

---

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# CANAPÉ MENU

---

## COLD

*\$9.50 per person, per piece*

Oysters, mignonette  
Crostini of ricotta, broadbean, mint  
Whipped cod roe, caviar, blini  
Beef tartare, potato crisp  
Comté gougères, truffle aioli  
Prosciutto, pickled melon, lavosh  
Buffalo ricotta and tomato toast

## HOT

*\$9.50 per person, per piece*

Beef polpette  
Soft curd croquettes  
Baked 1/2 shell scallop, salsa verde  
Polenta chip, sour cream  
European fried chicken, dijonnaise  
Sicilian arancini  
Grilled king prawn

## DESSERT

*\$9.50 per person, per piece*

Vanilla crème brûlée  
Cinnamon sugar donuts  
Gelato Primavera, mini cups  
Mini berry cheesecake

---

## GRAZING TABLE

*\$30.00 per person*

*Each component can also be ordered individually*

House cured meats, pickles, sourdough *\$10.00 per person*  
Salmon gravlax, fennel, capers, crackers *\$10.00 per person*  
A selection of cheese from the Cheese Cellar *\$10.00 per person*

## TASTING DISHES

*\$20.00 per person, per piece*

Flathead goujons, chips, tartare sauce  
Pan fried sage and ricotta gnocchi, dell orto  
Wagyu beef burger, pickles  
Mushroom risotto, truffle oil  
Classic Reuben, Russian dressing

## RECOMMENDED CANAPÉ SELECTIONS

*We have suggested quantities based on the duration of your event.*

### 1–2 Hour Event

4 Pieces	\$38.00 per person
6 Pieces	\$57.00 per person

### 2–3 Hour Event

7 Pieces	\$66.50 per person
6 Pieces + 1 Tasting	\$77.00 per person
9 Pieces + 1 Tasting	\$105.50 per person

### 4–5 Hour Event

Grazing Table, 8 Pieces + 1 Tasting	\$126.00 per person
Grazing Table, 8 Pieces + 2 Tasting	\$146.00 per person

---

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# BEVERAGES ON CONSUMPTION

---

## WINE LIST

Please select a sparkling, 2 white & 2 red wines.

A heavy & light beer, soft drink & mineral water will also be available.

---

### SPARKLING WINE

Barringwood Tasmanian Cuvee Methode Traditionelle	<i>Tamar Valley, Tasmania</i>	71
Oakridge Estate Vintage Blanc de Blancs	<i>Yarra Valley, Victoria</i>	92
Mainegra Cava Brut	<i>Navarra, Spain</i>	60
Bellussi Extra Dry Prosecco	<i>Veneto, Italy</i>	73
Domaine Chermette Crémant de Bourgogne Brut	<i>Burgundy, France</i>	104
Jean-Paul Deville 'Carte Noire' Brut	<i>Champagne, France</i>	155
Philipponnat Royale Reserve Brut	<i>Champagne, France</i>	176
Louis Roederer Collection Brut	<i>Champagne, France</i>	209

### WHITE WINE

Frankland Estate Riesling	<i>Frankland River, West Australia</i>	56
Mount Horrocks Riesling	<i>Clare Valley, South Australia</i>	77
Terlan Pinot Grigio	<i>Alto Adige, Italy</i>	87
Provenance Pinot Gris	<i>Henty, Victoria</i>	60
Weaver Lenswood Sauvignon Blanc	<i>Adelaide Hills, South Australia</i>	63
Craggy Range 'Te Muna' Sauvignon Blanc	<i>Martinborough, New Zealand</i>	68
Toolangi Chardonnay	<i>Yarra Valley, Victoria</i>	56
Shadowfax 'Macedon' Chardonnay	<i>Macedon Ranges, Victoria</i>	77
Prosper Maufoux Bourgogne Chardonnay	<i>Burgundy, France</i>	90
Louis Jadot Chablis	<i>Burgundy, France</i>	114
Voyager Estate Chenin Blanc	<i>Margaret River, West Australia</i>	58

### ROSÉ WINE

Triennes Rosé IGP Méditerranée	<i>Provence, France</i>	60
Nocturne SR Rosé	<i>Margaret River, West Australia</i>	64
Domaine Ott 'By OTT' Rosé	<i>Provence, France</i>	94

### RED WINE

Tarrawarra Estate Pinot Noir	<i>Yarra Valley, Victoria</i>	71
Clarence House Reserve Pinot Noir	<i>Coal River Valley, Tasmania</i>	92
Bouchard Bourgogne Rouge "La Vignee"	<i>Burgundy, France</i>	106
Monopole by Steve Pannell Shiraz/Grenache Blend	<i>McLaren Vale, South Australia</i>	69
Mont-Redon Côtes-de-Rhône Rouge	<i>Rhône Valley, France</i>	58
Poonawatta Four Corners Shiraz	<i>Eden Valley, South Australia</i>	74
Heathcote Estate Single Vineyard Shiraz	<i>Heathcote, Victoria</i>	99
Parker Terra Rossa Cabernet Sauvignon	<i>Coonawarra, South Australia</i>	68
Fraser Gallop Parterre Cabernet Sauvignon	<i>Margaret River, West Australia</i>	102

### DESSERT WINE

Lions de Suduiraut Sauternes 375ml	<i>Bordeaux, France</i>	68
------------------------------------	-------------------------	----

---

*All our prices are GST inclusive. Please note that beverages are charged on consumption and that we cannot guarantee if all of the above selection is available. Where an item is not available a suitable replacement will substitute it.*

*Vintages are subject to change.*



# BEVERAGES ON CONSUMPTION cont.

---

## BEER

*\*Select a maximum of 2 options*

McKay Lager ~ 4.5%	<i>Derrimut</i>	\$12.50
Trumer Pils ~ 4.8%	<i>Austria</i>	\$15.00
Peroni Red Label ~ 4.7%	<i>Italy</i>	\$12.50
Sierra Nevada Pale Ale ~ 5.6%	<i>United States</i>	\$14.50
Arquiteka Cider ~ 6.6%	<i>Yarra Valley</i>	\$13.50
Coopers Light ~ 2.9%	<i>South Australia</i>	\$9.50

## COCKTAILS

*\*Select a maximum of 2 options*

Aperol Spritz	<i>Prosecco, Aperol &amp; Soda</i>	\$19.50
Southside	<i>Gin, Mint &amp; Lime</i>	\$25.00
Negroni	<i>Campari, Gin &amp; Rosso Vermouth</i>	\$25.00
Pimms Cup	<i>Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber &amp; Orange</i>	\$25.00
Tom Collins	<i>Gin, Lemon &amp; Soda</i>	\$25.00
Margarita	<i>Tequila, Cointreau, Lime &amp; Salt</i>	\$26.00
Espresso Martini	<i>Vodka, Coffee Liqueur, Espresso</i>	\$26.00
Old Fashioned	<i>Bourbon, Bitters, Sugar, Orange</i>	\$25.00

## SPIRITS

*\*Select a maximum of 2 options*

Ketel One Vodka	\$14.50
Tanqueray Gin	\$14.50
Johnnie Walker Black Label	\$15.00
Makers Mark Kentucky Straight Bourbon	\$14.50
Pampero Añejo Especial Rum	\$14.50

## LOW/NO ALCOHOL

Italian Spritz 0%	\$14.50
Richard Juhlin Blanc de Blancs ~ 0%	\$52.00
'NON' Non Alcoholic Wine ~ 0%	\$54.00
Leitz Eins-Zwei-Zero Reisling 0%	\$49.00
Leitz Eins-Zwei-Zero Pinot Noir 0%	\$49.00
Heaps Normal XPA ~ 0.5%	\$11.00

---

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# BEVERAGE PACKAGES

A beverage package runs for the duration of your event and is free flowing and charged per person.

**Beverage packages include 30 minutes for last drink service.**

Should you wish to include any spirits or cocktails, these are charged on consumption.

---

## CLASSIC BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$55.00 per person
3 hours	\$75.00 per person
4 hours	\$90.00 per person
5 hours	\$105.00 per person



### SPARKLING WINE

Mainegra Cava Brut

*Navarra, Spain*

### WHITE WINE

Frankland Estate Riesling

*Frankland River, West Australia*

### RED WINE

Mont-Redon Côtes-de-Rhône Rouge,

*Rhône Valley, France*

*Heavy & light beer, soft drink & mineral water*

---

## SUPERIOR BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$75.00 per person
3 hours	\$95.00 per person
4 hours	\$110.00 per person
5 hours	\$125.00 per person



### SPARKLING WINE

Barringwood Tasmanian Cuvée Methode Traditionelle

*Tamar Valley, Tasmania*

### WHITE WINE

Provenance Pinot Gris

*Henty, Victoria*

Toolangi Chardonnay

*Yarra Valley, Victoria*

### RED WINE

Tarrawarra Estate Pinot Noir

*Yarra Valley, Victoria*

Monopole by Steve Pannell Shiraz/Grenache Blend

*McLaren Vale, South Australia*

*Heavy & light beer, soft drink & mineral water*

---

*All menus are seasonal and maybe subject to variation. All prices are GST inclusive and are subject to change*

# BEVERAGE PACKAGES cont.

---

## EXCLUSIVE BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$120.00 per person
3 hours	\$140.00 per person
4 hours	\$160.00 per person
5 hours	\$180.00 per person



### CHAMPAGNE

Jean-Paul Deville 'Carte Noire' Brut

*Champagne, France*

### WHITE WINE

Terlan Pinot Grigio

*Alto Adige, Italy*

Louis Jadot Chablis

*Burgundy, France*

### RED WINE

Bouchard Bourgogne Rouge "La Vignee"

*Burgundy, France*

Heathcote Estate Single Vineyard Shiraz

*Heathcote, Victoria*

*Heavy & light beer, soft drink & mineral water*

---

## NON ALCOHOLIC BEVERAGE PACKAGE

FOR ANY GUESTS WHO ARE NOT DRINKING ALCOHOL

2 hours	\$25.00 per person
3 hours	\$35.00 per person
4 hours	\$45.00 per person
5 hours	\$55.00 per person



Free flowing soft drink & mineral water for guests who are not drinking alcohol.

To be served when a beverage package is selected for your event.



# ADDITIONAL INFO

## SECURE PARKING



**BOURKE SQUARE  
PARKING**  
392 Bourke Street  
Melbourne VIC 3000  
(03) 9600 1066

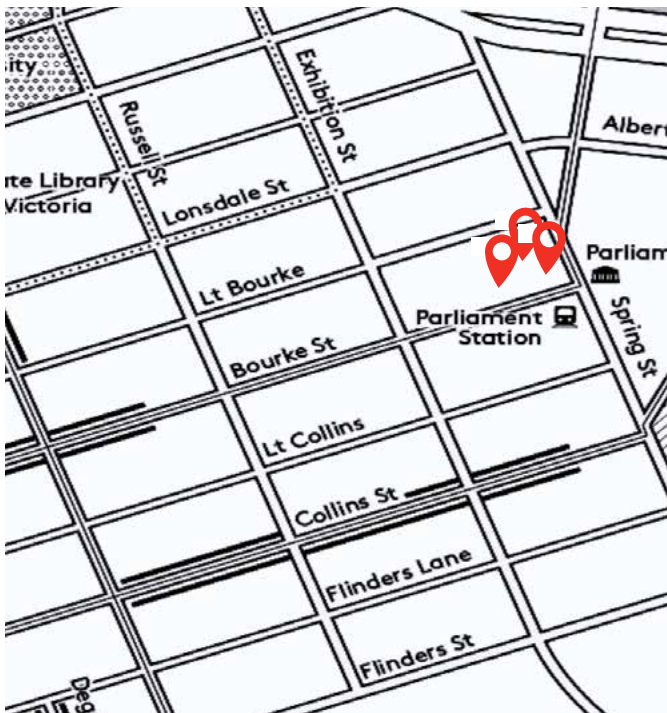


**FIRST PARKING**  
34-60 Little Collins Street,  
Melbourne VIC 3000  
1300 178 727

## WHEELCHAIR ACCESS

There is no wheelchair access to Siglo, the Tea Room, Melbourne Supper Club or Recoleta. The only private room that has wheelchair access is the Spring St Grocer Cheese Cellar, which has service lifts.

## LOCATION



 [CLICK ON MAP](#)

## AUDIO VISUAL

*Myles AV*

8a Abbott St  
Alphington VIC 3078  
Telephone: 03 9499 5097

Quotes can be provided on request  
(not included in the minimum spend)

 [VIEW WEBSITE](#)

## FLOWERS

*The Road Stall*

We recommend Flowers by The Road Stall  
0459 737 855 or [events@theroadstall.com.au](mailto:events@theroadstall.com.au)  
(our in house florist)

 [VIEW WEBSITE](#)



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

- SIGLO (above the Melbourne Supper Club) Level 2/161 Spring St Melbourne VIC 3000
- TEA ROOM Adjacent Melbourne Supper Club Level 1/161 Spring St Melbourne VIC 3000
- MELBOURNE SUPPER CLUB Level 1/161 Spring St Melbourne VIC 3000
- SPRING STREET GROCER CHEESE CELLAR Basement, 157 Spring St Melbourne VIC 3000
- RECOLETA Upstairs at 10 Bourke Street, Melbourne, VIC 3000

# GUIDELINES

---

## OPERATION TIMES

\*Reservations are for a maximum of 4 hours for a lunch event and 5 hours for a dinner event.

Reservations exceeding 5 hours will incur a room hire fee of \$1,000 per hour. The maximum event duration is 6 hours.

	<i>Melbourne Supper Club</i>	<i>Siglo</i>
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm
Dinner	6.00pm – 11.00pm (Sun - Mon ONLY)	6.00pm – 11.00pm (Sun - Mon ONLY)

	<i>Tea Room</i>	<i>Cheese Cellar</i>	<i>Recoleta</i>
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm	12.00pm - 4.00pm
Dinner	6.00pm – 11.00pm	6.00pm – 11.00pm	6.00pm - 11.00pm

*It is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area ie. the Tea Room, and that entry into other venues within the building will not be permitted.*

---

## SEATING CAPACITY

Configuration	<i>Siglo</i>	<i>Tea Room</i>	<i>Supper Club</i>	<i>Cheese Cellar</i>	<i>Recoleta</i>
Cocktail	150	80	80	40	70
Seated	80	50	18	28	36



# MINIMUM SPEND

---

## JAN – OCT

Lunch (Mon – Fri)	\$3,000 + 5% service fee
Lunch (Sat – Sun)	\$3,500 + 5% service fee
Dinner (Mon – Fri)	\$4,000 + 5% service fee
Dinner (Sat– Sun)	\$4,500 + 5% service fee

## Tea Room

## Cheese Cellar

\$2,250 + 5% service fee
\$2,750 + 5% service fee
\$3,250 + 5% service fee
\$3,750 + 5% service fee

## Recoleta

\$2,500 + 5% service fee
\$3,000 + 5% service fee
\$3,500 + 5% service fee
\$4,000 + 5% service fee

## NOV – DEC

Lunch (Mon – Fri)	\$3,500 + 5% service fee
Lunch (Sat – Sun)	\$4,000 + 5% service fee
Dinner (Mon – Fri)	\$4,500 + 5% service fee
Dinner (Sat– Sun)	\$5,000 + 5% service fee

## Tea Room

## Cheese Cellar

\$2,750 + 5% service fee
\$3,250 + 5% service fee
\$3,500 + 5% service fee
\$3,750 + 5% service fee

## Recoleta

\$3,000 + 5% service fee
\$3,500 + 5% service fee
\$4,000 + 5% service fee
\$4,500 + 5% service fee

---

## JAN – OCT

Lunch (Mon – Fri)	\$2,500 + 5% service fee
Lunch (Sat – Sun)	\$3,000 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun – Mon)	\$4,000 + 5% service fee

## Supper Club

## NOV – DEC

Lunch (Mon – Fri)	\$3,000 + 5% service fee
Lunch (Sat – Sun)	\$3,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun – Mon)	\$4,500 + 5% service fee

## Supper Club

---

## MAY – SEPT

Lunch (Mon – Sun)	\$8,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun –Mon)	\$12,000 + 5% service fee

## Siglo

## OCT – APRIL

Lunch (Mon – Sun)	\$9,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun –Mon)	\$16,000 + 5% service fee

## Siglo

*Please use the online enquiry form to ask about availability.*



# CANCELLATION OR CHANGE OF DATE POLICY

---

## Cancellation Policy

Outside 60 days Full Refund

Within 60 to 30 days The paid deposit amount may be transferred for use to book another event.

This credit must be used within 6 months of booking date.

Within 30 to 7 days Deposit is forfeited. No refund.

Within 7 days Minimum spends for the room will be charged.

## Cancellation Policy November & December

Outside 90 days Full Refund

Within 90 to 60 days The paid deposit amount may be transferred for use to book another event.

This credit must be used within 6 months of booking date.

Within 60 to 30 days Deposit is forfeited. No refund.

Within 30 days Minimum spends for the room will be charged.

# BOOKING TERMS & CONDITIONS

## BOOKINGS & CONFIRMATION

Bookings are accepted on a "first come, first served basis". Bookings cannot be confirmed until a contract has been signed and the deposit has been paid.

## RESTAURANT RIGHTS

Save for any negligence on its behalf, Spring Street Events accepts no responsibility or liability for any loss or damage to any property belonging to the client or the client's guests. We reserve the right in our absolute discretion to exclude or remove any undesirable persons from the function or premises without liability. The client shall conduct the event in an orderly manner and in full compliance with the rules of the management and in accordance with all applicable laws.

All items and equipment must be bumped out at the conclusion of the event. The venue accepts no responsibility for any items left behind. At the conclusion of your event, your account will need to be finalised by credit card or cash. All guests will be required to vacate the venue and it is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area and that entry into other venues is not permitted.

Please note that we require menu selections as soon as possible. If menus are not selected with two weeks prior to your event, the 'chef's choice' menu will be allocated.

All prices are inclusive of GST. These prices are subject to change at management's discretion.

## CONFIRMATION & PAYMENT

For all catering, including beverage packages (if applicable), we require notification for the confirmed number of guests no later than 48 hours prior to the event. Once confirmed, this will be the minimum number catered and charged for. Any additional guests will be charged accordingly.

Please note there is a 5% service charge on all events. Any additional gratuity is at your discretion.

***Balance of Payment is required at the close of your event unless otherwise arranged with your Event manager. Please note: If payment is made after the date of the event, a 10% surcharge to the final bill will apply.***